

Come dine with us... 



Sample of our Table D'hôte Menu *(changes daily)*

Starters

Homemade Soup of the Day
With Chefs Baked Bread & Butter

Ploughman's Terrine
With Chefs Piccalilli & Dressed Leaves

Asian Style Tiger Prawns
Served in a Asian Broth

Egg Salad Mayonnaise
Boiled Egg in Baby Gem Leaf, Chef's Curried Mayonnaise, Cucumber & Tomato Salad

Raspberry and Sorrel Sorbet
With Winter Berries

Desserts

Chef's Selection of Desserts

Please Note:

Please ask for more information on this menu if you have an allergy; regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts. It is our policy not to use any genetically modified food.

Main Courses

Roast Strip Loin of Beef
With Straight Cut Chunky Chips & a Horseradish Jus

Sticky Marmalade Duck Breast
Pan Roasted with Carrot & Ginger Puree, Duck Leg Confit & Jus

Pan Roast Chicken Breast
Wild Mushroom & Truffle Fricassee

Pan Fried Sea Bass
Samphire, Saffron & Shellfish Butter Sauce

Potato Gnocchi
With Sun Dried Tomatoes & Sage

Selection of Cold Meats

 Enquiries: 01430 422245
www.cavecastlehotel.com

2 Courses £28.95
3 Courses £35.50

TDH3

A word from the Chef...

Hi, I'm Chef Steve Shier, I trained at the London Caprice Restaurant and subsequently spent 20 years in the West End developing my culinary skills.

I relocated to Yorkshire around 20 years ago and have thoroughly enjoyed creating a team who love nothing more than to create cuisine that accentuates our excellent Yorkshire produce.

Cave Castle
Hotel & Country Club 

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